



Come To The Festival

Hellenic dances from different districts in Greece will be one of the highlights of the two day Greek Festival this weekend at the Torrance Recreation Center. Getting a preview are, from left, Mrs. Gus Dalis, Dan Manos and Mr. G. Farmans watching two youngsters, Tony and Jorga Manos, in Greek costumes doing one of the dances. (Press-Herald Photo)

Hellenic Music, Dances and Food

Greek Festival on Weekend

The third annual Greek Festival, presented by the Philoptochos Society of St. Katherine's Greek Orthodox Church, will take place next Saturday and Sunday at the Torrance Recreation Center, Madrona and Torrance Blvd. in Torrance. Admission is free to this unique and interesting affair which takes festival goers on a "tour of Greece."

A street of booths will line the walls of the Recreation Center. In the booths will be souvenirs and objects of art from Greece, for display and for sale. Others will be filled with popular and classical Greek records and as in the past several booths will offer for sale homemade Greek pastries featuring baklava, crisp layers of dough soaked with butter, nutmeat centers and baked with a delicious honey syrup; Kouzambethas, powdered sugar cookies; Koulouria, a twisted sweetbread, and others. Also on sale will be packaged varieties of these pastries. Greek coffee brewed on the spot served piping hot in small demitasse will be available at another booth.

Menu for the dinner to be served throughout the two day event is the heavily marinated souvlakia, (Greek lamb shish-

kabob), pastitso (macaroni and meat pie), dolmades (rice with choice herbs, spices and condiments wrapped in grape leaves; steamed Greek pilaff with Greek meat balls, and side dishes of salad, olives and Feta cheese.

Tables placed about the outdoor dance floor will serve for the sidewalk setting. This will provide festival-goers an opportunity to see the Greek dance group perform the authentic Greek music and dances from every corner of Greece. Each dance is a new and intricate piece of footwork all its own.

Mrs. Bob Zampas, president of the Ladies Philoptochos, and Mr. Gus Farmans are serving as general chairmen of this major fund raising event.

Chairmen of the coordinating committees are Mrs. Nick Nickolin, food; Gus Farmans, booths; Angelo Revels, entertainment; Bob Zampas, coordinating and telephone; Mike Halikis, solicitation and food transportation.

The major door prize, a color television, will be awarded late Sunday afternoon.

All proceeds from the Glendi, Greek word for festival, will go to the St. Katherine's Church building fund.

La Internationale

Junior Fashion Fete

"La Internationale" will theme the Fashion-Luncheon to be staged by Junior Catholic Daughters of the Los Angeles Archdiocese next Saturday afternoon in the Coconut Grove at the Ambassador Hotel in Los Angeles.

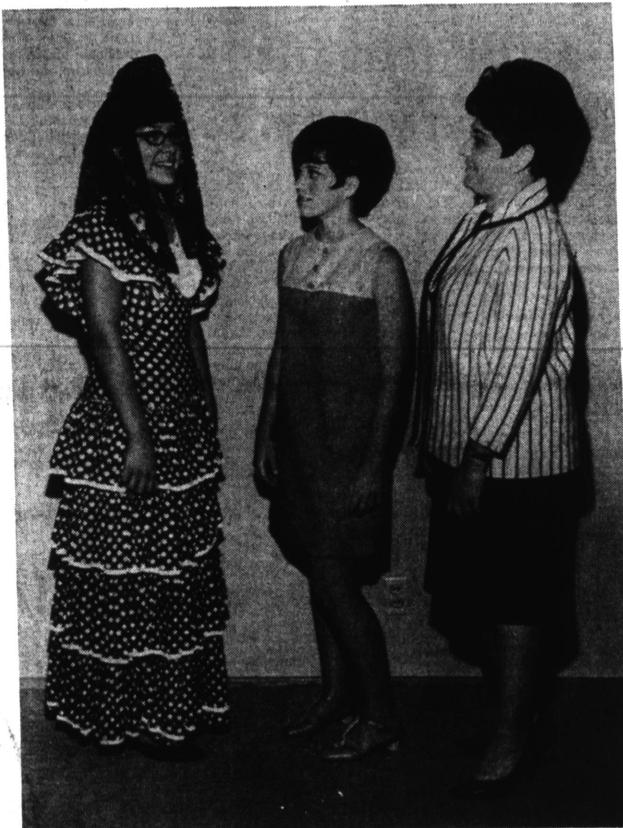
Carrying out the international motif, hostesses will dress in costumes worn by girls around the world. Models from the Torrance Court St. Catherine Catholic Daughters will be Mrs. William Olvera, junior chairman, and Miss Kathy Bobbitt, past president of the junior court.

Local girls serving as hostesses will be Terry Lewellen, wearing a Swedish costume; Jean Klaesges as a Holland girl; Dolores Olvera, in a Spanish creation; Karen Simpson as a Swiss miss; and Laurie Walker in a native Hawaiian costume.

Luncheon will precede the fashion parade and during the afternoon hundreds of gifts and door prizes will be awarded.

Many members and friends of the local junior court will be in attendance, among them Mrs. Elles Cook, grand regent; Robert Klaesges, area chairman of public relations; Charles Butterfield, area chairman of extension and archdiocesan treasurer; Paul Labonawski, vice president; Robert Hammerlee, counselor.

Also, Mrs. Gordon Hamilton, Ralph Bobbitt, Joseph Walker, Marv Carriozoa and many members of the Junior court.



Local Catholic Daughter Juniors will participate in the Fashion Show-Luncheon to be presented by the archdiocesan Junior CDA Saturday at the Ambassador Hotel. Carrying out the international theme, Dolores Olvera dons a Spanish costume plus mantilla to model for Kathy Bobbitt, past president of the Junior CDA, and Mrs. William Olvera, junior chairman. (Press-Herald Photo)

Marriage Solemnized

Neighborhood Church in Palos Verdes was the setting recently for the marriage in which Miss Anita Ann Carcerano, daughter of Mr. and Mrs. Salvatore Carcerano, 2830 Gramercy, became the bride of Steven Jay Conrad. Parents of the bridegroom are Dr. and Mrs. Simone Conrad, 189 Crest Rd., Rolling Hills.

Given in marriage by her father, the bride wore a traditional white satin wedding gown, trimmed with Alencon lace. Her short veil was held by a single satin rose and she carried a bouquet of white roses.

Mrs. Julie Denham served as the matron of honor and Jack Hanson performed the best man duties.

Dr. Albert King, pastor, officiated at the marriage which was followed by a reception held at the home of bridegroom's parents.

The honeymoon was spent at Lake Tahoe and the newlyweds are at home at 412 Culver Blvd., Playa del Rey.

The bride, a graduate of Torrance schools and El Camino College is a former Continental Airlines stewardess.

Her husband, a graduate of the Los Angeles Trade School, is now serving with the United States Navy.



MRS. STEVEN CONRAD (Seeman Portrait)

International Flavor

Twin Mothers Club To Meet For Dinner

Monthly dinner meeting of the South Bay Mothers of Twins Club will be held Monday evening, Oct. 16, 8 p.m. at the Golden Bull restaurant in Torrance.

Mrs. Cleve Kimmel, president, will conduct the business meeting. Mrs. Steve Sailors, first vice president, announces that the program for the evening will be a demonstration of wigs by Miss Raelene Love who specializes in high styling of wigs. Miss Love formerly had her salon at the Statler Hilton in New York. She will be assisted by Mr. Pepe.

Plans are being made to assist a needy family with twins for the coming Holiday Season with Mrs. Lewis Eldredge, Torrance, as chairman of this philanthropy.

The monthly exchange table will also be featured with Mrs. Samuel Pion, Torrance, in charge.

Anyone desiring further information may call Mrs. Gunther Gronwald, Manhattan Beach.

Rehearsal Calls

Rehearsals for Torrance Hospital Auxiliary's "Fractured Follies" production set for Oct. 13 and 14 are under way at the Grand Theater, downtown Torrance, ably directed by Calvin Swanson, New York producer. Frank Myers is pianist.

The musical romp of songs and can-can dancing will be presented two evenings for the benefit of the Torrance Memorial Hospital.

Taking a break at rehearsal are, from left, Calvin Swanson, director; Mrs. Robert Slutch, Jr., and John Barrington, co-chairmen.

Other committee chairmen are Mrs. William C. Boswell, Joe Helphand, Howard Walker, James E. Kimble, Leon M. Warner, William J. McCabe, Eugene Cook, Frank Bashor, Melvin J. Wells and Kenneth Miller.

Also, Mrs. James Dutton, Ray R. Stroh, George W. Post, Leonard Ensminger, and Clyde Anderson. Mrs. Mildred Wilson is handling costumes, Mrs. John Beeman, makeup; and Mrs. Alaetha Wiemels and Veronica Gordon, scenery.

Tickets may be secured from any auxiliary member.

(Press-Herald Photo)

Press-Herald

Social World

Edna Cloyd, Editor

OCTOBER 4, 1967

B-1

Chicken Cacciatori Entree for

Peninsula Volunteers Dinner

Members of the Peninsula Volunteers Needlework Guild of the Surrey area will welcome their neighbors at a benefit dinner party, with an Italian flavor, on Sunday, Oct. 8. There will be various types of pasta, garlic bread, green salad, wine, and the piece de resistance, chicken cacciatori, all prepared by the skilled cooks of the neighborhood.

The party will be held in the house and on the grounds of the Edward Sack residence, 24 Stallion Road, and will begin with cocktails at 5 o'clock. Mrs. Sack, who heads the committee in charge of arrangements, has provided the recipe for the chicken, which is exceptionally easy to prepare and guaranteed to be delicious. Mrs. Sack's recipe is listed.

CHICKEN CACCIATORI
2 cut up fryers

1/2 c salad oil
Brown chicken in oil. Pour off excess oil and place browned chicken in casserole.

Sauce:
1 7-oz. can green chili salsa
1 pkg. spaghetti sauce
2 c tomato juice

Mix sauce in pan where chicken was browned. Pour over chicken in casserole and bake at 350 degrees for 45 minutes.

Mrs. Sack's committee includes Mrs. Jack Malin, Lee Miller, Ronald Clark, P. Lecko, Darrel Franczy, Andrew Pope, Donald Ulrich, Louis Ule, Chet Baird, Joseph Rubio, Richard Owens, T. G. Franzreb, Richard Childerhose, Bert Finmark, Arthur Chapman, Richard Park, Jack Swallow, and E. W. Casagrande.

